

A Northern Immigrant Pleased With Southern Farming Opportunities.

Editor of The Progressive Farmer:

Your request for a few words about our section, at hand. Whilst I am very busy planting peaches, will give you a word.

I came South some ten years ago, on account of health, and sought a favorable location for stock and fruit. I traveled over all the Southern States with three items in view. I found by United States census of 1890 Habersham County, Northeast Georgia, amongst the Piedmont foot hills stood one of the three first counties in the United States for health. For the past five years I have been testing this section for fruit and grasses—the apple in the valleys; the peach on the high ridges. I find here old trees, 75 or more years old, and still bearing. For over fifty years now there has been but three failures of the peach and cherry.

The reason of this is: We occupy the Chattahoochee ridge or water shed between the Chattahoochee and Broad Rivers, 1,500 to 1,800 feet above the level of the sea—the first ridge from the Atlantic Ocean—so the humid waves of air strike this sharp ascent and give plenty of water, 58 to 62 inches per annum. Springs but a few rods apart, on either side of this ridge, flow into the Gulf of Mexico and the Atlantic Ocean respectively, making a perfect water shed and drainage system. The height also gives an air drainage that fairly precludes the May frosts, that peach men all stand in so much dread of.

One can raise peaches almost anywhere. I was born and raised in the peach district of West Michigan, and whilst that is a great fruit section, still we can get almost two crops to their one.

And our low freights and New York markets, give us more dollars per acre. Our land lies on both sides of the Southern Railroad, with stations only two or three miles apart through the whole belt.

Also the Tallulah Falls Railroad, that branches off from here, is now being extended into Franklin, N. C., and this section for apples, is even superior to ours, but the peach grows in its perfection here, on account of the soil having a great deal of iron in it, giving better color, texture and flavor. All kinds of nuts and garden stuffs grow perfectly.

A neighbor has been shipping for past three months, the famous Buckeye Tomatoes, to Savannah, Ga., the home of the trucker.

The buyers say, "never before have we seen or gotten such fine fruit." Our land varies in price according to distance and elevation, the higher the better for peaches, from \$10 to \$20, or probably adjoining railroad stations \$50 per acre.

We can clear the timber, plant and carry through the first three years—that is, cultivate and trim each spring and summer months—for, say \$30. We trim low and put out the heads at about 18 inches from the ground, keeping the heads open to

the sun, thereby getting a better quality. We plant 18 feet apart, if hills too steep, we plant on a water level or contour. If level in squares, 18 feet each way. In the valleys we put one-fourth to apples, that is, one in each alternate row and each alternate space.

So far our peach crops have, the third year, paid more than every dollar we have in the acre. We can show here the largest one, two, three, and four year old peach and cherry trees in the United States—so say the Assistant Pommologist of the United States Department of Agriculture and the largest growers in the country.

Our soil is a sort of red loam, is simply perfection. So far growers from other sections have only one fault to find, as two of the largest in the world, wanted 10,000 acres each in a body.

This is impossible to get, as the strip is narrow, only one-half to one and a half miles wide and only extending in its best—the centre here at Cornelia—going south and north each way 10 to 15 miles.

Plenty of cheap land just for general farming can be had for, from \$2 to \$5 per acre back a little from station, say from two to five miles.

Since I and my friends determined to settle here one year ago August 1st, after looking about for ten years, we have bought some 5,000 acres and planted about 1,000 acres.

January 1st will have 2,000 acres in peaches, apples and cherries. We plant the standard varieties, Elbertas, 65 per cent; Belle (the Elberta's sister, only white), 20 per cent; the Carmen for early, 10 per cent; a very late peach for extreme Southern markets, the other 5 per cent.

Dr. Henry, Director of Wisconsin's famous Agricultural School and Experiment Station, whilst South in August to deliver the address before the State Dairyman's Association—whilst being shown over Mr. Williamson's famous dairy farm, with its Bermuda grass pastures, and the amber cane, being cut for silage, and over the writer's farm where is growing the different varieties of forage—he remarked that he never saw so many or as good forage plants, growing on a farm in the United States. He saw four different kinds of corn, four different kinds of cow peas, and velvet beans, eight different kinds of roots (namely, carrots, ruta бага turnips, sugar beets, salsify, mangels, parsnips, and artichokes). Of the grasses, Bermuda grass, alfalfa, blue grass, crab grass, amber cane, and now rye and Essex rape, besides five or six kinds of pumpkins, were shown.

On top of all this, our cotton-seed meal and hulls right at our farms, beats corn in fattening cattle—that is, more fat in less days for the same money.

Now, Mr. Editor, you see you asked me for a letter, but I cannot get through enumerating our many blessings, unless I say we have good schools and churches, and a larger per cent of our population attend church than any State in the North.

We hope to have our pure bred stock farm of dairy cattle, beef cattle, Angora goats, Berkshire hogs, collie dogs and pure bred fowls, very shortly now, as we have it commenced.

I came ten years ago from North Dakota, and with our present experience, would not exchange our farms here for half that State, if obliged to live in it the rest of my days.

Yours truly,

I. C. WADE.

Habersham Co., Ga.

The Goat Industry.

Editor of The Progressive Farmer

The goat industry of the United States is the subject of a pamphlet about to be issued by the Department of Agriculture compiled by George F. Thompson, editor of the Bureau of Animal Industry. The census of 1900 shows a total of a little less than 2,000,000 animals, largely found in the Southern States. Not all kinds of goat skins, the circular says, are in demand for leather. The pelt of the angora is, as a rule, too thin and poor for leather, the longer the hair of the goat, the thinner and poorer the pelt. This applies to goats not angoras. Among the French mountaineers the raising of kids for their skins is a leading industry. As soon as the kids are old enough to eat grass and other such diet, the skin begins to grow coarser and harder. The kid is therefore penned, not only to prevent its eating improper food, but to prevent scratching and bruising. The conditions in the United States, it is stated, especially as regards the item of labor, are so unlike those of mountainous France that it is not probable that a similar industry could be maintained here. We import from \$20,000,000 to \$25,000,000 worth of goat skins annually, mostly for shoes and gloves.

The bulletin discusses the question as to whether it will pay farmers to raise common goats for the sale of kids, whose meat is as palatable as that of lambs, and is in fact sold in every large city as lamb's meat. If a ready market were established for kids at, say \$1.50 each, and if any one nanny goat can raise three kids annually it can hardly be doubted that the industry could be made profitable.

The bulletin points out that there are vast acreages in this country suitable for goat raising where perhaps no other animals would thrive. The feed that goats prefer is browse, with a small proportion of weeds and grass; therefore lands burdened with brushwood and briars are particularly desirable. The pronounced characteristic of angora goats for destroying brushwood, briars, weeds, etc., has been exploited so extensively that many people have received the impression that this was a trait peculiar to the angora breed. This is not the fact; the prediction of goats for such a diet is common to all breeds alike. Brush ridden land is usually rich, but to clear it by ordinary methods requires an expenditure varying from \$5 to \$40 per acre.

If goats can do this work as thoroughly, why not employ them, even leaving out the question of their own profitability? The bulletin avers that a little investigation will probably convince the farmer that the common goat is not so promising of profit as the angora. The latter produces a fleece for which there is a good demand at good prices, while the common goat contributes nothing of this kind. Its flesh is much more palatable than that of the common breed, and it is less inclined to jump or climb. On the other hand the value of the skins probably is less and the angora goat usually has but one kid a year, while the common goats have two and often three. At this time there is a ready sale for angoras while it can hardly be said that there is a market for the common breed.

GUY E. MITCHELL.

Washington, D. C.

Dairy Hints.

Avoid dust in stable. Do not feed dry feed just before or during the milking.

Just before milking moisten the cow's udder and adjacent parts with a damp cloth.

Remove the milk from the stable as soon as milked, and strain.

If the milk is not going to be separated, cool at once to below 60 degrees F.

Milk can be kept sweet from twelve to fifteen hours longer by a thorough and immediate cooling.

CARE OF CREAM

Cream should be ripened at a low temperature. If the cream is allowed to become too sour, bad results may follow, such as a strong, rancid butter, containing white flecks or spots of casein.

CHURNING.

Fifty-six to sixty degrees in summer and fifty-eight to sixty-two degrees in winter are good churning temperatures. The lower the temperature of the cream, the longer it will take to churn, and the more butter you will make and the better will be the quality. A high temperature tends to produce a soft, sarvy butter, containing a large amount of casein. Such butter lacks body and will not keep well. There is also too much fat lost in the buttermilk. Stop the churning when the butter grains reach the size of wheat kernels. Churning should require from thirty to forty minutes. After removing the buttermilk, wash the butter in two changes of cold water and allow it to drain.

SALTING AND WASHING BUTTER.

After the butter has been thoroughly drained, it should be weighed and spread out evenly on a butter-worker. It should still be in the form of small granules. Good, clean dairy salt should be sifted evenly over the surface at the rate of three-quarters to an ounce of salt to the pound of butter. The object of working butter when made as directed above is to thoroughly incorporate the salt. White streaks in the butter are due to the uneven mixing of the salt.

The butter should be stamped with some simple, neat design, and wrapped in parchment paper.—Dr. Chas. Wm. Burkett, N. C. A. & M. College.